

— APPETIZERS —

GRILLED CARAMELIZED ONION FLATBREAD [✓]
Goat Cheese, Basil, Cherry Tomatoes

SEARED SEA SCALLOPS* [‡]
Candied Flower Puree, Crispy Capers, Red Bell Pepper Drizzle

SHRIMP LOUIE [‡]
Lettuce, Tomato, Egg, Avocado, Cocktail Dressing

BRUSCHETTA [✓]
Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes,
Garlic, Basil & Olive Oil

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

BOUILLABAISSÉ* [‡]
Mussel, Bay Scallops, Tomato and Shellfish Broth

ROASTED BUTTERNUT SQUASH SOUP
Nutmeg, Heavy Cream, Brown Sugar

FRENCH ONION SOUP
Gruyere Cheese Crouton

CRUNCHY MEDITERRANEAN SALAD [✓]
Romaine Lettuce, Red & Green Bell Peppers, Red Onions,
Cucumbers, Mint, Lemon, Olive Oil, Pita Bread

BOSTON AND RED LEAF LETTUCE SALAD [✓] [‡]
Candied Walnuts, Pear, Champagne Vinaigrette

CLASSIC CAESAR SALAD
Romaine Lettuce, Caesar Dressing,
Pocaccia Crouton, Parmesan Cheese

— CLASSIC ENTRÉES —

GRILLED NEW YORK STRIP STEAK* [‡]
Peppercorn Sauce, French Fries

BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN [‡]
Mashed Potatoes, Broccoli

SHRIMP AND MUSHROOM ALFREDO
Parmesan Cream Sauce, Fettuccini

CARVED WHOLE-ROASTED PORK LOIN [‡]
Pear Brandies Jus, Grilled Asparagus, Sweet Potato Mash

3-CHEESE BAKED ZITI [✓]
Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce

— TODAY'S FEATURED ENTRÉES —

ROASTED PRIME RIB*
Horseradish Mashed Potatoes, Curry in the Cub, Brussels,
Crispy Onions, Red Wine Sauce

MOZZARELLA & BASIL STUFFED CHICKEN BREAST
Broccoli Au Gratin, Yellow Rice, Tomato Cream Sauce

CITRUS-GLAZED SEARED SALMON* [‡]
French Beans, Glazed Pearl Onions, Mashed Potatoes

SEAFOOD ORZO*
Snapper, Calamari, Scallops, Mussels, Seasonal Vegetables, Lobster Sauce

MUSHROOM RAVIOLI [✓]
Spinach, Gorgonzola Sauce

VEAL SCALLOPINI OSCAR*
Thinly-Sliced and Sautéed Veal, Crab Meat,
Asparagus, Mashed Potatoes, Béarnaise Sauce

— WINE —
RECOMMENDATIONS

ALBARIÑO
ANTONIO HIDALGO SELECTION
"ROSA NAUTICA" RIAS BAIXAS
Galicia, Spain

Smooth on the palate with concentrated citrus and just fruit flavors.
Dry finish features firm grip and good persistence.
\$29.00

SAUVIGNON BLANC
MATUA VALLEY
Mariborough, New Zealand
Laser line, flat, passion fruit and herbs on the palate.
\$37.00

MALBEC
BODEGA MONTEVIEJO "FESTIVO" UCO VALLEY
Mendoza, Argentina

Bright notes of violets are present, along with ripe red fruit aromas,
to the midacid to supple and elegant with a long pleasurable finish.
\$29.00

[✓] Vegetarian [‡] Gluten-Free [‡] Spicy

* If you have any type of food allergy, please advise your server before ordering.

[‡] This check may reflect an additional tax on certain dishes or beverages.

A 10% gratuity and beverage tax are added to all parties of 10 or more.

† These items are served raw or unseasoned. In certain circumstances there is a 10% additional charge.

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Some items are sold out of stock. Please call 800-855-8555 for more information.